

CEREAL SCIENCE TODAY

Volume 9

1964

Author Index, Volume 9, 1964

	Page
Abbott, R. C.	13
Allgauer, A. J.	264
Anderson, P. W.	300
Anderson, R. A.	398
Bailey, C. H.	322
Baldwin, R. R.	284
Barnore, M. A.	52
Barrett, F.	97
Bass, E. J.	3, 29, 52, 57, 155, 189, 241, 349, 385, 421
Bayfield, E. G.	363
Bell, R. L.	242
Bode, C. E.	432
Brachfeld, B. A.	190, 242
Briggle, L. W.	59
Burkhart, B. A.	179
Chapin, J. S.	37
Coffman, J. R.	305
Cotton, R. H.	264, 284
Crowley, P. R.	25
Cunningham, Joy M.	427
De Bezze, G. I.	322
Derby, R. I.	386
Diachuk, V. R.	268
Dickson, A. D.	179
Eisenberg, S.	361
Ferrari, C. G.	378
Fleming, J. R.	67
Fortmann, K. L.	268
Gatty, R.	264
Gerrity, A. B.	268
Gilles, K. A.	227, 436
Gillis, J. A.	256
Glabe, E. F.	300
Gracza, R.	274, 322
Grindrod, Jean	292
Hafner, F. H.	163
Harris, K. L.	221
Heizer, H. K.	432
Hlynka, I.	422
Hower, R. K.	314
Hylton, R.	4
Jackel, S. S.	310
Jertson, E. C.	300
Johansen, R. G.	284
Johnson, J. A.	67
Jones, W. L.	358
Keogh, W.	284
Keogh, W. J.	264
Kissell, L. T.	432
Kitterman, S. J.	52
Kloch, M.	393
Koch, R. B.	378
Kohler, G. O.	173
Kurtz, O'D. L.	35
Lancaster, E. B.	10
Lemon, H. W.	427
Marshall, B. D.	432
Maselli, J. A.	190
McCormack, T. H.	25
McNeal, D.	317
McNeill, F. J.	408
Meisner, D. F.	305
Meredith, P.	33
Meredith, W. O. S.	86
Miller, B. S.	227, 386
Miller, H.	393
Moss, H. J.	388
Muller, H. G.	422
Nelson, J. H.	199
Ogren, K. E.	72
Parker, M. W.	350
Parks, P. F.	37

	Page
Pence, J. W.	91, 218
Pfeifer, V. F.	103, 354, 398
Pfost, H. B.	86
Pomeranz, Y.	93, 227
Price, J. D.	37
Prickett, P. S.	192
Ramstad, P. E.	224, 338, 376
Redfern, S.	190, 242
Reed, G.	378
Richardson, L. R.	37
Ritter, K.	220
Rose, L. C.	156
Sanderson, W. B.	292
Sandstedt, R. M.	13
Schiller, G. W.	256
Schlesinger, J. S.	200
Schoch, T. J.	204
Shuey, W. C.	436
Sibbitt, L. D.	436
Snell, P. E.	69
Sohns, V. E.	398
Stringfellow, A. C.	103
Swanson, A. M.	292
Terry, D. E.	305
Titcomb, S. T.	264, 284
Tracey, M. V.	320
Traubel, Ingrid	69
Trum, G. W.	156, 248
Voisey, P. W.	393
Yamazaki, W. T.	44
Young, W. E.	363

Subject Index, Volume 9, 1964

AACC awards	
Morris P. Burkwell, Jr. — Sherwood Award	184
Thomas J. Schoch — Thomas Burr Osborne Medal	30
Kenton L. Harris — Geddes Memorial Award	43, 221
AACC committees	
Administrative 1964-65	416
Technical, 1964-65	225, 340
AACC Local Sections	
Local Section News	19, 52, 87, 138, 185, 226, 335, 376, 410, 445
AACC meetings and programs	
Preliminary program	39
Official program	112
49th annual meeting, Toronto	7, 39, 66, 91, 111, 211, 224
Minutes of 49th annual business meeting	224
50th annual meeting session chairmen	416
Presidential address	218
AACC new members	20, 148
AACC Reports, official	
Official report for 1963	139
Sanitation Methods Committee	35
Additives; carrageenan and lecithin	300
Air-classification	
Air-classification studies	432
Low-protein flour fractions	103
Amylose; fractionation of amylo-maize starch	398
Apparatus	
AMFlow equipment	242, 248, 264
Brabender Extensigraph	422
Continuous-mix	242, 248, 256
Devices for studying cake baking	386

Do-Maker	264
Dough mixing: work requirements	268
Gassing-power apparatus	393
Laboratory purifier	436
Moulding in test baking	388
Quick temper for experimental milling	408
Viscometer (rapid-cooking)	10
Wallace cell	69
Aroma of continuous-mix bread	305
Authors and authorship	
Instructions to authors	380
Letter to the Editor	336
Multiplicity and order of authorship in scientific papers	155
Publication policy	379
Bakery production; economics of wheat utilization	72
Baking quality of wheat varieties	44, 200
Baking technology	
Air-classification studies	432
Carrageenan and hydroxylated lecithin additives	300
Devices for studying baking cakes	386
Energy consumption in mixing	274
Factors influencing work requirements	268
Milk solids in CM bread	284
Moulding effect in test baking	388
Barley	
Effects of barban on quality	179
Recent advances in chemistry of malting	67
Book reviews	
Advances in enzymology, vol. 26, ed. by F. F. Nord	378
Harry A. Bullis, Champion American, by Gladys Zehnppennig	378
Cereal crops, by W. H. Leonard and J. H. Martin	86
College chemistry, 3rd ed., by L. Pauling	378
Distilled alcoholic beverages and liquors — production, examination, and characteristics, by H. Wustefeld and G. Haeseler	322
Feed milling, by N. O. Simmons	86
Fundamentals of food engineering, by S. E. Charm	227
Micro-analytical entomology for food-sanitation control, by O'D. L. Kurtz and K. L. Harris	25
Particle size: measurement, interpretation, and application, by R. R. Irani and C. F. Callis	25
Recent advances in food science, vol. 3; Biochemistry and biophysics in food research, ed. by J. M. Leitch and D. N. Rhodes	227
Report of the Federal Institute for Grain Research and Utilization in Berlin and Detmold; issued by the government of the German Federal Republic	322
Wheat: chemistry and technology, ed. by I. Hlynka	322
Wheat gluten [Klejkowina pszenicy], by A. B. Vaker	227
Bread and breadmaking (see also Continuous breadmaking)	
Air-classification studies	432
Carrageenan and hydroxylated lecithin additives	300

CEREAL SCIENCE TODAY

Volume 9

1964

Author Index, Volume 9, 1964

	Page
Abbott, R. C.	13
Allgauer, A. J.	264
Anderson, P. W.	300
Anderson, R. A.	398
Bailey, C. H.	322
Baldwin, R. R.	284
Barnore, M. A.	52
Barrett, F.	97
Bass, E. J.	3, 29, 52, 57, 155, 189, 241, 349, 385, 421
Bayfield, E. G.	363
Bell, R. L.	242
Bode, C. E.	432
Brachfeld, B. A.	190, 242
Briggle, L. W.	59
Burkhart, B. A.	179
Chapin, J. S.	37
Coffman, J. R.	305
Cotton, R. H.	264, 284
Crowley, P. R.	25
Cunningham, Joy M.	427
De Bezze, G. I.	322
Derby, R. I.	386
Diachuk, V. R.	268
Dickson, A. D.	179
Eisenberg, S.	361
Ferrari, C. G.	378
Fleming, J. R.	67
Fortmann, K. L.	268
Gatty, R.	264
Gerrity, A. B.	268
Gilles, K. A.	227, 436
Gillis, J. A.	256
Glabe, E. F.	300
Gracza, R.	274, 322
Grindrod, Jean	292
Hafner, F. H.	163
Harris, K. L.	221
Heizer, H. K.	432
Hlynka, I.	422
Hower, R. K.	314
Hylton, R.	4
Jackel, S. S.	310
Jertson, E. C.	300
Johansen, R. G.	284
Johnson, J. A.	67
Jones, W. L.	358
Keogh, W.	284
Keogh, W. J.	264
Kissell, L. T.	432
Kitterman, S. J.	52
Kloch, M.	393
Koch, R. B.	378
Kohler, G. O.	173
Kurtz, O'D. L.	35
Lancaster, E. B.	10
Lemon, H. W.	427
Marshall, B. D.	432
Maselli, J. A.	190
McCormack, T. H.	25
McNeal, D.	317
McNeill, F. J.	408
Meisner, D. F.	305
Meredith, P.	33
Meredith, W. O. S.	86
Miller, B. S.	227, 386
Miller, H.	393
Moss, H. J.	388
Muller, H. G.	422
Nelson, J. H.	199
Ogren, K. E.	72
Parker, M. W.	350
Parks, P. F.	37

	Page
Pence, J. W.	91, 218
Pfeifer, V. F.	103, 354, 398
Pfost, H. B.	86
Pomeranz, Y.	93, 227
Price, J. D.	37
Prickett, P. S.	192
Ramstad, P. E.	224, 338, 376
Redfern, S.	190, 242
Reed, G.	378
Richardson, L. R.	37
Ritter, K.	220
Rose, L. C.	156
Sanderson, W. B.	292
Sandstedt, R. M.	13
Schiller, G. W.	256
Schlesinger, J. S.	200
Schoch, T. J.	204
Shuey, W. C.	436
Sibbitt, L. D.	436
Snell, P. E.	69
Sohns, V. E.	398
Stringfellow, A. C.	103
Swanson, A. M.	292
Terry, D. E.	305
Titcomb, S. T.	264, 284
Tracey, M. V.	320
Traubel, Ingrid	69
Trum, G. W.	156, 248
Voisey, P. W.	393
Yamazaki, W. T.	44
Young, W. E.	363

Subject Index, Volume 9, 1964

AACC awards	
Morris P. Burkwell, Jr. — Sherwood Award	184
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Kenton L. Harris — Geddes Memorial Award	43, 221
AACC committees	
Administrative 1964-65	416
Technical, 1964-65	225, 340
AACC Local Sections	
Local Section News	19, 52, 87, 138, 185, 226, 335, 376, 410, 445
AACC meetings and programs	
Preliminary program	39
Official program	112
49th annual meeting, Toronto	7, 39, 66, 91, 111, 211, 224
Minutes of 49th annual business meeting	224
50th annual meeting session chairmen	416
Presidential address	218
AACC new members	20, 148
AACC Reports, official	
Official report for 1963	139
Sanitation Methods Committee	35
Additives; carrageenan and lecithin	300
Air-classification	
Air-classification studies	432
Low-protein flour fractions	103
Amylose; fractionation of amylo-maize starch	398
Apparatus	
AMFlow equipment	242, 248, 264
Brabender Extensigraph	422
Continuous-mix	242, 248, 256
Devices for studying cake baking	386

Do-Maker	264
Dough mixing: work requirements	268
Gassing-power apparatus	393
Laboratory purifier	436
Moulding in test baking	388
Quick temper for experimental milling	408
Viscometer (rapid-cooking)	10
Wallace cell	69
Aroma of continuous-mix bread	305
Authors and authorship	
Instructions to authors	380
Letter to the Editor	336
Multiplicity and order of authorship in scientific papers	155
Publication policy	379
Bakery production; economics of wheat utilization	72
Baking quality of wheat varieties	44, 200
Baking technology	
Air-classification studies	432
Carrageenan and hydroxylated lecithin additives	300
Devices for studying baking cakes	386
Energy consumption in mixing	274
Factors influencing work requirements	268
Milk solids in CM bread	284
Moulding effect in test baking	388
Barley	
Effects of barban on quality	179
Recent advances in chemistry of malting	67
Book reviews	
Advances in enzymology, vol. 26, ed. by F. F. Nord	378
Harry A. Bullis, Champion American, by Gladys Zehnppennig	378
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Distilled alcoholic beverages and liquors — production, examination, and characteristics, by H. Wustefeld and G. Haeseler	322
Feed milling, by N. O. Simmons	86
Fundamentals of food engineering, by S. E. Charm	227
Micro-analytical entomology for food-sanitation control, by O'D. L. Kurtz and K. L. Harris	25
Particle size: measurement, interpretation, and application, by R. R. Irani and C. F. Callis	25
Recent advances in food science, vol. 3; Biochemistry and biophysics in food research, ed. by J. M. Leitch and D. N. Rhodes	227
Report of the Federal Institute for Grain Research and Utilization in Berlin and Detmold; issued by the government of the German Federal Republic	322
Wheat: chemistry and technology, ed. by I. Hlynka	322
Wheat gluten [Klejkowina pszenicy], by A. B. Vaker	227
Bread and breadmaking (see also Continuous breadmaking)	
Air-classification studies	432
Carrageenan and hydroxylated lecithin additives	300

Dough rheology in continuous dough processing	156
Economics of wheat utilization	72
Factors influencing work requirements	268
Fluid shortenings for white bread	363
Heat-treatment of skimmilk	292
Brewing; effects of barban on barley and malt quality	179
Bulgur; processing effects on wheat proteins	173
Cakes	
Air-classification studies	432
Devices for studying baking cakes	386
Carrageenan and hydroxylated lecithin additives	300
Cereal chemistry; view of the ICC	220
Cereal chemists	
Cereal chemist in changing times	218
Diversification and the AACC	349
Not wings	221
Politics and the scientists	57
Tribute to interdisciplinary accord	241
What price drudgery?	189
Cereal industry	
Cereal chemist in changing times	218
Role of nutritionist	421
Cereals and cereal products	
Counterblast to Meredith	320
Crop research and the economy	350
Microbiological methods	192
Soy protein products	163
A theory of gluten structure	33, 320
Toxic compounds in storage-damaged foods	93
Chlorine dioxide; effects on flour	358
Continuous breadmaking	
Carrageenan and hydroxylated lecithin additives	300
Aroma of CM bread	305
Continuous-mix pilot-scale research	242, 248
Continuous-mix temperatures	190
Dough rheology in continuous processing	156
EVOP in the CM bread bakery	310
Flour for continuous-mix bread	256
Milk solids in CM bread	284
Precision of lab CM breadmaking	264
Studies on flour for CM bread	256
Cookies	
Effect of sugar level on cookies	427
Microtest for cookie quality	97
Cookie flour	
Qualities of soft wheat varieties	44
Reflections on flour control	314
Dough	
Molecular architecture of dough	385
Dough processing (see also Continuous breadmaking)	
Brabender Extensigraph techniques	422
Gassing-power apparatus	393
Energy consumption in mixing	274
Factors influencing work requirements	268
Moulding effect in test baking	388
Rheology in continuous processing	156
The Wallace cell	69
Economics	
Crop research and the economy	350
Economics of wheat utilization	72
Editorials	29, 57, 91, 155, 189, 241, 349, 385, 421
Enzymes; advances in chemistry of malting	67
Erratum: Vol. 9, No. 7, p. 224	352
EVOP in the continuous bread bakery	310
Experimental design	
Continuous-mix pilot-scale research	242
EVOP in the continuous bread bakery	310
Precision of lab CM breadmaking	264

Experimental milling	
Laboratory purifier	436
Quick temper for experimental milling	408
Factorial experiments; continuous mix studies	190, 242
Farinograph and extensigraph studies	
Brabender Extensigraph techniques	422
Dough rheology in continuous processing	156
Energy consumption in mixing	274
Evaluating vital wheat gluten	4
Fats, see Shortenings	
Feeds	
Accuracy in the analytical lab	37
Toxic compounds in storage-damaged feedstuffs	93
Fertilizers	
Accuracy in the analytical lab	37
Fertilizer studies on wheat varieties	200
Flour	
Air-classification studies	432
Continuous-mix bread production	256
Dough rheology, continuous-mix	156
Effects of chlorine dioxide	358
Energy consumption in mixing	274
Extensigraph techniques	422
Low-protein fractions	103
Reflections on flour control	314
Flour bleaching with ClO₂	358
Food consumption; economics of wheat utilization	72
Food contamination	
Microbiological problems in sanitary control	192
Toxic compounds in storage-damaged foods	93
Freezing; economics of wheat utilization	72
Gassing power; apparatus for determining, in dough	393
Gluten	
Counterblast to Meredith	320
Evaluating vital wheat gluten	4
Theory of gluten structure	33, 320
Grain trade; changes	317
Heat-treatment; pre-drying, of skimmilk	292
Instructions to authors	380
International reports	
Australia	235
Germany	235
Invert sugar; effect of sugar level on cookies	427
Laboratory equipment; see Apparatus	
Laboratory helps and gadgets	
Glassware dryer	52
Quick temper for experimental milling	408
Laboratory studies	
Accuracy in the analytical lab	37
Lard; using the Wallace cell	69
Lecithin applied to CM bread	300
Letters to the Editor	102, 185, 336
Local Sections	19, 52, 87, 138, 185, 226, 335, 376, 410, 445
Malting	
Effects of barban on barley and malt quality	179
Recent advances in chemistry of malting	67
Methods	
Bird's-eye view of the ICC	220
Microbiological methods in sanitary control	192
Sedimentation, for cookie quality	97
Starch gelatinization	13
Microbiological problems	
Sanitary control of cereals	192
Toxic compounds in storage-damaged foods	93

Microingredients in dry mixes	361
Milk, see Nonfat dry milk	
Mill products; radionuclides in wheat	354
Milling industry changes	317
Mycotoxins; toxic compounds in storage-damaged foods	93
Necrology	
Elizabeth McKim	372
Maks Samec	372
Herbert L. Shaftoe	404
Eldred Walker	372
News items, see Local Sections; People, Products, Patter; President's Corner	
Nonfat dry milk	
Milk solids in CM bread	284
Predrying heat-treatment of skimmilk	292
Nutrition, human	
Coming role of the nutritionist	421
Crop research and the economy	350
Processing effects on wheat protein	173
Radionuclides in wheat	354
Osborne Medal Address: Time and chance in starch research	204
Oven volatiles in CM bread	305
Oxidation; effects of ClO₂ on flour	358
People, Products, Patter	21, 46, 80, 107, 182, 228, 326, 372, 404, 440
Pesticide residues	
Accuracy in the analytical lab	37
Physical properties; effect of sugar level on cookies	427
Preference ratings in cookies	427
Prepared mixes; microingredients in	361
President's Corner	224, 338, 376, 416, 444
Presidential address: The cereal chemist in changing times	218
Protein	
Counterblast to Meredith	320
Low-protein flour fractions	103
Processing effects on wheat proteins	173
Soy protein products	163
Theory of gluten structure	33, 320
Quality control; cookie flour	314
Radionuclides in wheat	354
Research	
Advances in chemistry of malting	67
Continuous-mix pilot-scale	242
Counterblast to Meredith	320
Crop research and the economy	350
EVOP in the CM bread bakery	310
International Association for Cereal Chemistry	220
Processing effects on wheat proteins	173
Research - feast or famine?	39
Starch Congress, Detmold, Germany, April 1964	414
Theory of gluten structure	33, 320
Time and chance in starch research	204
What price drudgery?	189
Sanitary control; role of microbiological methods	192
Sanitation; committee report	35
Sedimentation technique; microtest for cookie quality	97
Semolina; small lab purifier	436
Shortenings	
Fluid shortenings for white bread	363
Using the Wallace cell	69
Skimmilk; predrying heat-treatment	292
Soybean products; adapting soy protein products to food use	163
Starch	
Fractionation of amylo maize starch	398
Starch Congress, Detmold, Germany, April 1964	414
Time and chance in starch research	204

Observations

Nobody can deny that pure research contributes the bulk of our basic knowledge. Yet few of us stop to think how much applied research or directed research contributes.



Perhaps not to basic knowledge but to the application of basic knowledge, so that man may have a better life.

Many unsung scientists have taken basic research data, which in itself had little apparent practical value, and applied it to a specific problem which resulted in a greatly improved product or procedure.

I hear all too often from a very capable products control chemist the statement, "Our program at the annual convention is getting too technical." We forget that, if we listen carefully, we can on occasion hear an idea that might have application in products control. It is those individuals who can pick out a new approach to an old problem that put pure research to work. Such scientists are just as valuable as research scientists. Putting the results of research to work is vital because herein lies the pay-off for research dollars.

Every company that has a products control laboratory should send a representative from each laboratory to the annual meeting. Each laboratory has special problems that need to be solved and the personnel in each laboratory are aware of their specific problem. They are looking for the answer and are receptive of any idea that might help to obtain the answer. Every chemist looking for a method to obtain needed information becomes extremely acute, particularly when he hears any idea that might help solve his problem.

If every cereal laboratory, products control as well as research, will send a representative to the April 1965 meeting in Kansas City, many important problems will be solved, and research labor will bear fruit. To guarantee this you, Mr. Cereal Chemist, must attend every session you possibly can, "too technical", or not. And you, Mr. Cereal Management, must shell out the dollars to send a representative.

It takes two to tango.

Jim Doty

Doty Laboratories Inc.

1435 Clay St.,
North Kansas City 16, Mo.

Starch gelatinization; methods for studying	13
Starch and Starch Products	414
Statistical analysis	
Accuracy in the analytical lab ..	37
Continuous-mix pilot-scale research	242
Effect of sugar level on cookies ..	427
Storage studies; toxic compounds in storage-damaged foods	93
Sugar; effect of sugar level on cookies	427
Test baking; moulding effect	388
Toxic compounds; formation in storage-damaged foods	93

Tracers; dispersion of microingredients in dry mixes	361
Viscosity; rapid-cooking viscometer ..	10
Vital wheat gluten, see Gluten	
Wheat	
Crop research and the economy ..	350
Economics of utilization for food ..	72
Fertilizer studies	200
Hybrid wheat — what it means ..	59
Microtest for cookie quality	97
Processing effects on proteins	173
Qualities of soft wheat varieties ..	44
Quick temper for experimental milling	408
Radionuclides in wheat	354

INGREDIENTS IN BAKING

*Basic Functions, Significant Quality
Control Tests and Useful Specification
Information on Ingredients Used in Baking*

SEVENTH ANNUAL SYMPOSIUM

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FEBRUARY 26 AND 27, 1965

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